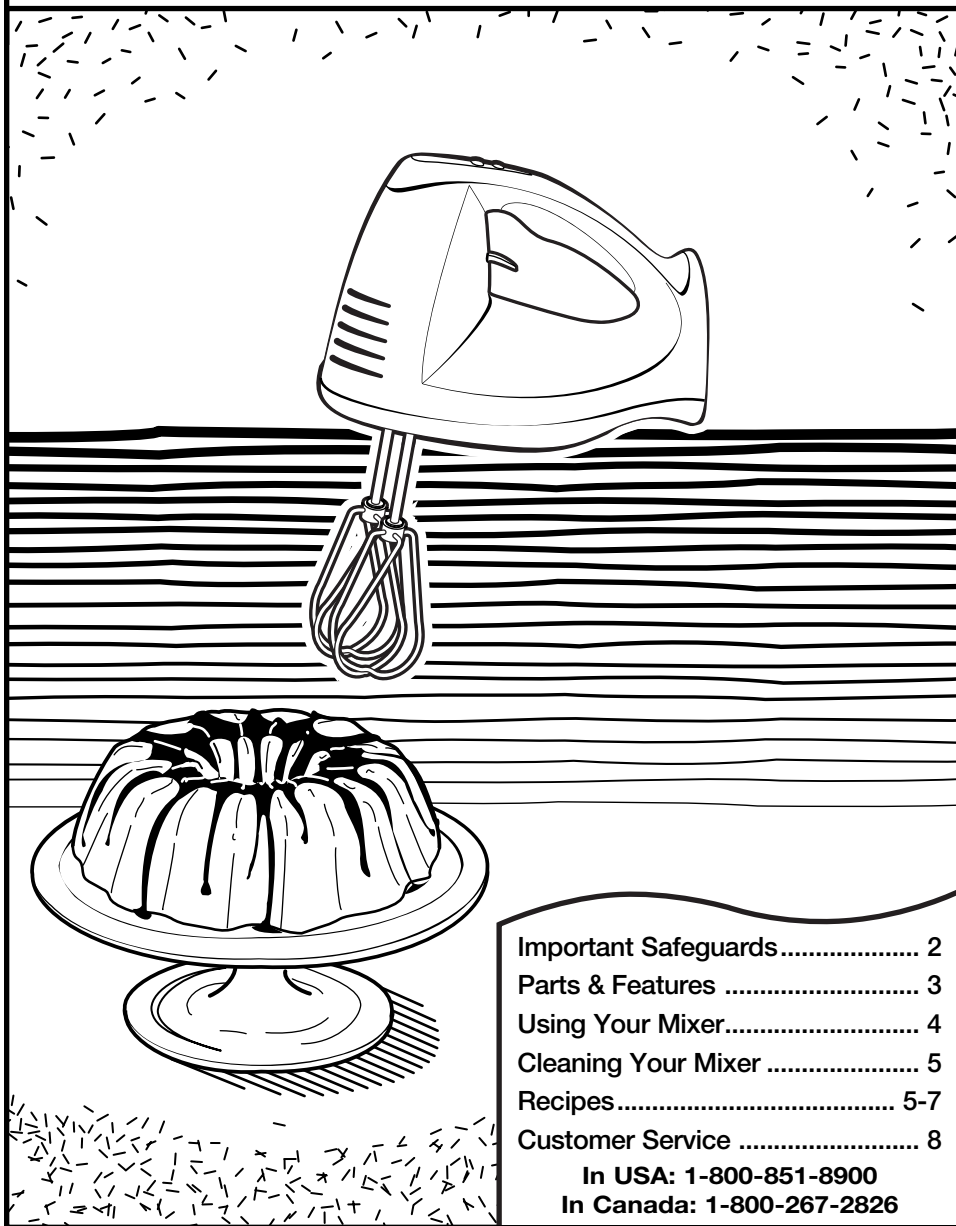


Hamilton Beach®

Hand Mixer



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In USA: 1-800-851-8900

In Canada: 1-800-267-2826

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To reduce the risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
6. Remove beaters from mixer before washing.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. for use with this model may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

WARNING: To reduce risk of personal injury, always unplug mixer before inserting or removing beaters.

BEFORE FIRST USE: Wash attachments in hot, soapy water. Rinse and dry.

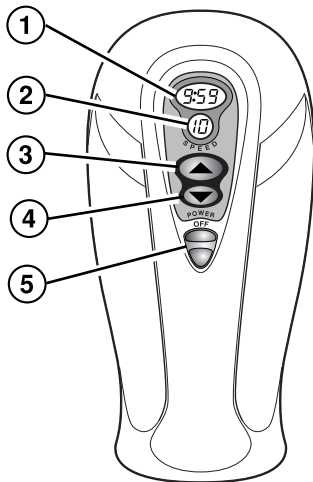
Parts and Features

NOTES:

- Before first use, wash beaters or other attachments in warm, sudsy water. Then rinse and dry. Beaters and attachments are also dishwasher safe.
- To ensure safety, unplug mixer from electrical outlet before inserting or removing attachments.

1. Timer – will begin to count up when the mixer is turned on. It will count up in seconds to 9:59 (9 minutes and 59 seconds). When the mixer is turned off, the timer will return to zero.

2. Speed Indicator – will display the selected speed from 1 to 10.



3. Increase Speed – press to reach desired speed for mixing.

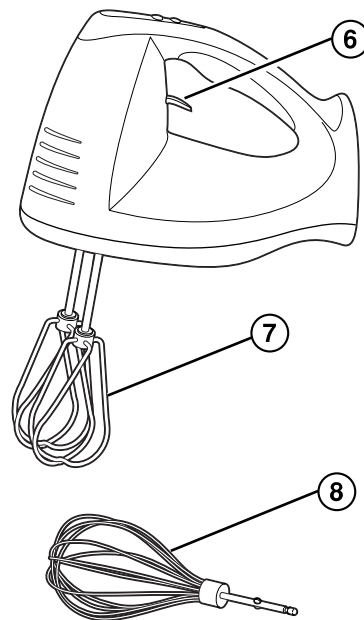
4. Decrease Speed – press to reach desired speed for mixing.

5. ON/OFF Power Switch

6. Eject Trigger

7. Beaters

8. Whisk



Mixing Tips

Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:

- Use a large mixing bowl so that the ingredients spread out for easier mixing.
- Have butter or margarine at room temperature.

- Add ingredients one at a time and thoroughly mix after each addition.
- Add flour one cup at a time.
- To add chips or nuts to a very thick dough or batter, we recommend stirring them in by hand at the very end of the recipe.

To Insert Attachments

1. Make sure mixer is unplugged and Power Switch is set to OFF.
2. Insert a beater or attachment into an opening on the bottom of the mixer.

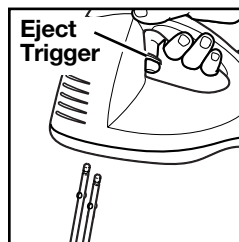
Push until it clicks into place. Repeat with other beater or attachment.

NOTE: The whisk may be inserted into either opening.

Using Your Mixer

1. Make sure mixer is unplugged and Power Switch is set to OFF.
2. Insert beaters or whisk. Plug mixer into outlet.
3. When ready to mix, slide Power Switch ON.
4. The mixer will start and 1 will be displayed on the Speed Indicator. The Timer will start to count up from 1 second (0:01).
5. To increase the speed of the mixer, press the Increase Speed ▲ button until desired speed is reached.

6. To decrease speed, press the Decrease Speed ▼ button.
7. To turn mixer off, slide Power Switch OFF.
8. To eject beaters, pull up on the Eject Trigger.



Mixing Guide

The following mixing guide is a suggestion for selecting mixing speeds for the mixer. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

10 SPEED	FUNCTION
1	LOW speed for folding or mixing in dry ingredients, muffins, or quick breads
2-3	To cream butter and sugar; most cookie dough
4-5	MEDIUM speed for most packaged cake mixes
6-7	Frosting and mashed potatoes
8-9	Beating egg whites
10	HIGH speed for whipping cream

Cleaning Your Mixer

1. Always turn off and unplug mixer from electrical outlet before ejecting the attachments.
2. Wash attachments in hot, soapy water; rinse and dry. Attachments are also dishwasher safe.

3. Wipe the mixer body and cord with a clean, damp cloth.

NOTE: Do not use abrasive cleaners or scouring pads. To reduce the risk of electrical shock do not immerse the mixer body or cord in water or other liquid.

Recipes

Check our Web site at www.hamiltonbeach.com for more recipes.

Baked Spinach-Parmesan Dip

10-ounce package frozen
chopped spinach, thawed
1 cup mayonnaise
3-ounce package cream
cheese, room temperature
½ cup onion, minced

1 clove garlic, minced
1 cup grated Parmesan cheese
⅛ teaspoon pepper
½ teaspoon paprika
2 baguettes, thinly sliced

Squeeze spinach to remove liquid. In a medium bowl combine spinach, mayonnaise, cream cheese, onion, garlic, Parmesan, and pepper. Beat ingredients at speed 4 until well blended, about one minute. Spoon the mixture into a three or four cup baking dish that has been sprayed with vegetable spray. Sprinkle evenly with paprika. Bake at 350°F until hot in center and lightly browned on top, about 25 to 30 minutes. Serve hot to spread on baguette slices. **Makes about 4 cups.**

Tex-Mex Dip

16-ounce container sour cream
1 cup shredded pepperjack cheese

4-ounce can chopped green chilies,
with juice
1-ounce package taco seasoning mix

In a small mixing bowl, combine all ingredients and mix on speed 1 for about 30 seconds. **Makes about 2 cups dip.**

Zesty Mashed Potatoes

8 large baking potatoes
(peeled, cubed, cooked, and drained)
½ cup sour cream
8-ounce package cream cheese,
room temperature

½ cup butter, room temperature
½ cup milk
½ to 1 teaspoon minced garlic
Salt and pepper to taste

Place hot potatoes into a large bowl. Start mixing the potatoes at speed 2 until they are smooth. Add sour cream, cream cheese, butter, milk, garlic, salt, and pepper and beat at speed 6 until thoroughly mixed. Pour into a greased 9x13-inch baking dish. Baked uncovered for 30 minutes at 400°F.

Makes 8 servings.

Honey Dijon Sweet Potatoes

4 medium sweet potatoes, about 2½ pounds	2 tablespoons honey
¼ cup butter	2 tablespoons Dijon mustard
	½ teaspoon salt

Bake or microwave sweet potatoes until done. Peel potatoes, then slice into large mixing bowl. Add remaining ingredients and beat on speed 1 until mixed for about 1 minute. **Makes 6 servings.**

Triple Chocolate Cookies

¼ cup flour	7 tablespoons sugar
¼ cup unsweetened baking cocoa	2 eggs
¼ teaspoon baking powder	8 ounces semisweet baking chocolate, melted and cooled
⅛ teaspoon salt	1 cup milk chocolate chips
6 tablespoons butter, room temperature	1 cup chopped walnuts

Combine flour, cocoa, baking powder, and salt in a medium bowl. Set aside. With mixer, beat together butter, sugar, and eggs at speed 2 until smooth. Add melted chocolate and continue mixing on speed 2 until blended. Reduce to speed 1 and add dry ingredients. Add chocolate chips and walnuts; mix well. Drop by tablespoons onto cookie sheets, one inch apart. Bake at 350°F until cookies look dry and cracked, but feel soft when lightly pressed, about 11 minutes. Let cookies stand on sheet for 5 minutes. Transfer to racks and cool completely. **Makes about 2 dozen.**

Oatmeal Raisin Cookies

1¼ cups butter, room temperature	1 teaspoon baking soda
⅔ cup sugar	1 teaspoon salt
⅔ cup brown sugar	1 teaspoon cinnamon
2 eggs	½ teaspoon allspice
1½ teaspoons vanilla	3 cups old-fashioned rolled oats
1½ cups flour	1½ cups raisins

In a large mixing bowl combine butter and sugar on speed 3. Add eggs and vanilla and mix on speed 3. Stir baking soda, salt, cinnamon and allspice into flour. Add flour and oats to mixing bowl. Beat on speed 1 about 1 minute or until mixed. Stir raisins in by hand. Drop spoonfuls onto cookie sheet. Bake at 375°F for about 12 minutes or until lightly browned. **Makes 4 to 5 dozen.**

Pound Cake

1 cup butter, room temperature	1 teaspoon almond extract (optional)
3 cups sugar	1 cup whipping cream
6 eggs	3 cups flour
1 teaspoon vanilla extract	

In a large mixing bowl, cream together butter and sugar on speed 2. Add eggs, one at a time, and beat thoroughly on speed 3 after each addition. Add vanilla and almond extracts and continue mixing. Reduce to speed 1 and alternately add cream and flour. Pour batter into a greased and floured 10-inch tube pan. Bake for about 1 hour and 20 minutes at 325°F, or until tests done.

Creamy Peanut Butter Pie

1 cup butter	9-inch graham crust
1 cup packed brown sugar	2 ounces semi-sweet baking chocolate
1 cup peanut butter	2 tablespoons butter
12-ounce container frozen whipped topping, thawed	1 tablespoon milk

In a medium saucepan, combine 1 cup butter and brown sugar. Cook over medium heat until butter is melted and mixture is smooth, stirring frequently. Refrigerate 10 minutes. In large bowl, beat peanut butter and brown sugar mixture at speed 4 until blended. Increase speed and beat one minute at speed 8. Reduce to speed 1 and add whipped topping; beat one additional minute. Pour into graham crust and refrigerate. In a small saucepan over low heat, melt chocolate, 2 tablespoons butter, and milk. Stir constantly until smooth. Cool slightly then spread over top of pie. Refrigerate for several hours or overnight before serving.

Makes one 9-inch pie, cut into 8 servings.

Chocolate Souffle

Butter	1 tablespoon vanilla
2 tablespoons sugar	5 egg whites
½ cup whipping cream	⅛ teaspoon cream of tartar
8 ounces semi-sweet chocolate	¼ cup sugar
4 egg yolks	

Butter a 2-quart baking dish and “dust” with about 2 tablespoons of sugar. Set aside.

In a saucepan over low heat, melt chocolate with cream. Stir occasionally until smooth. Remove from heat. Add egg yolks and beat on speed 1 for 30 seconds. Set aside. In a large mixing bowl, using the whisk, beat egg whites and cream of tartar on speed 3 for 30 seconds. Increase to speed 7 or 8 and beat to soft peaks, about 1 minute. Continue beating and gradually add sugar. Stir one-fourth of the whites into the chocolate to lighten. Then fold the chocolate mixture into the whites. Spoon into prepared dish. (Souffle can sit at room temperature for 1 hour at this point.) Bake at 375°F for 30 minutes. Best if served immediately. Serve with vanilla ice cream or Whipped Mocha Cream. **Makes 6 servings.**

Whipped Mocha Cream

2 teaspoons instant coffee powder	3 tablespoons sugar
2 tablespoons unsweetened baking cocoa	1½ cups whipping cream

In a small bowl, stir together the coffee, cocoa and sugar. Set aside.

In a small mixing bowl, using the whisk, begin whipping cream on speed 3 until it thickens slightly, about 30 seconds. Increase to speed 6 and beat 30 seconds. Slowly add dry ingredients. Increase to speed 9 or 10 and continue beating until peaks form, about 30 seconds.

Customer Service

If you have a question about your hand mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your hand mixer. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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